

Winter Restaurant Week 2012

Lunch Appetizers :

*-La Soupe a l'Oignon Gratinée*

*French Onion Soup with Garlic Croutons and Melted Swiss*

*Or*

*-Le Pâté de Campagne ; Accompagnements Traditionnelles*

*The Chef's Pâté with Onion Confit, Cornichons, and Dijon Mustard*

*Or*

*-La Mesclun Organique sa Vinaigrette au Balsamique*

*Organic Baby Greens with Balsamic Vinaigrette*

*Or*

*-Le Sabodet*

*Grilled Garlic Sausage on a bed of green Lentils served with Balsamic Alaze and Dijon Mustard*

Lunch Entrees :

*-La Quiche Lorraine*

*The Classic bacon Quiche made with natural, no nitrate meat*

*Or*

*-L'Omelette aux Champignons Sauvage et Epinards*

*Wild Mushroom Omelette with Spinach and Blue Cheese*

*Or*

*-Le Croque Monsieur*

*Double decker sandwich of Ham, Swiss and Bechamel sauce on sliced country white bread*

*Or*

*-Les Pates aux Pistou*

*Penne Rigate Pasta tossed with basil walnut pesto sauce*

Lunch Desserts :

*-La Crème Brulée*

*Vanilla Bean Custard topped with caramelized raw sugar*

*Or*

*- Ile Flottante a la Crème Anglaise*

*Soft Meringue over Crème Anglaise, Caramel sauce and Almonds*

*Or*

*-Le «Crumble» de Pommes, Glace a la noix de Pacane*

*Warm Cinnamon Apple Crumble with a Butter Pecan Ice Cream*

*\$20.12 Not Including, Taxes and Gratuities*

*Not Available On Saturdays and Sundays, Holidays and Special Events*

### Dinner Appetizers :

*-La Soupe du Jour*

*Today's Chef Special*

*Or*

*-Le Pâté de Campagne ; Accompagnements Traditionnelles*

*The Chef's Pâté with Onion Confit, Cornichons, and Dijon Mustard*

*Or*

*-La Tartiflette au Trois Fromages et Jambon de Bayonne*

*Warm Creamy Potato, Smoked Ham and Three Cheese Gratin*

*Or*

*-Le Sabodet*

*Grilled Garlic Sausage on a bed of green Lentils served with Balsamic Alaze and Dijon Mustard*

*Or*

*-La Mesclun Organique sa Vinaigrette au Balsamique*

*Organic Baby Greens with Balsamic Vinaigrette*

### Dinner Entrees :

*-Les Gnocchis au Cresson et Saumon Mariné a la Crème Légère*

*Gnocchi with Watercress, Groulax, White wine and light cream*

*Or*

*-Le Risotto aux Moules Safranées*

*Risotto simmered with Mussels in a Creamy Saffron Sauce*

*Or*

*-L' Onglet aux Eschalottes ; Sauce Vin Rouge*

*Grilled Hanger Steak with Potato/Blue Cheese Fritters, Caramelized Onions, Sauteed Spinach and Burgundy Wine Sauce*

*Or*

*-La Tarte aux Petits Legumes*

*Seasonal vegetable tarte with red pepper coulis and balsamic glaze served with mixed green*

*Or*

*-Le Poulet Roti aux Herbes*

*Herbes de Provence Amish Farm Chicken Breast served with pan juices and herb fries*

### Dinner Desserts :

*-La Crème Brulée*

*Vanilla Bean Custard topped with caramelized raw suga*

*Or*

*-Les Glaces et Sorbets \$9*

*Ciao Bella Gelatos and Sorbet*

*Or*

*-Le Gâteau au Fromage Blanc; Coulis de Framboise*

*Frangelico Cheesecake with Wild Raspberry Coulis*

*\$30.12 Not Including, Taxes and Gratuities*

*Not Available On Saturdays and Sundays, Holidays and Special Events*